

TOSHI'S

Welcome to Toshi's Japanese Restaurant. It is said that French cuisine appeals to the palate, Chinese cuisine to the stomach and Japanese cuisine to the eye. At Toshi's we believe that our food satisfies all three criteria with the added joy of being healthy and delicious.

Toshi San has been offering Japanese cuisine to the Southern Highlands for over 40 years. This experience and knowledge has resulted in a menu inspired by the rich tradition of Japanese gastronomy and the wealth of other cuisines, techniques and produce that Australia and the world have to offer.

Our vision at Toshi's is to create a restaurant and dining experience like no other. From the moment you enter we hope you will be transported to a different world. There is an ancient Japanese proverb, 来者如帰 *Kuru mono kaeru ga gotoshi*. This translates as 'Relax like at Home'. This belief is practiced from when we welcome our honoured guests at the door to when we farewell them at the end of the night.

Traditionally the Japanese eat communally where different successive courses are shared and enjoyed by all at the table. This act of sharing is a celebration and an appreciation of the companionship of those with whom we dine. We extend an invitation to our guests to be comfortable and at ease in a friendly environment. We wish to complement the warmth and informality of Australia with the grace and humility of Japan.

At Toshi's, it is our desire to continually evolve. That process involves anything from sourcing superior products and ingredients to experimenting with new flavour combinations or to improving the overall service and ambience. We are open to suggestion. By doing so we hope to pass on a more pleasurable and memorable dining experience.

We hope that you enjoy your evening.

Specials

スペシャル

Kakisu [A] Sydney Rock Oysters served natural with the Japanese vinaigrette topped with finely sliced ginger and shallots	カキ酢	(half) \$30.00 (doz) 58.00
Spicy Lobster Roll [I] Ocean Trout & avocado inside out roll served with tempura Lobster & spicy mayonnaise	スパイシー ロブ スター ロール	\$39.00
Wagyu Steak (250g) Grilled grade 8+ Wagyu tenderloin steak, sliced and served with a fruit Teriyaki sauce & crispy lotus root	和牛ステーキ	\$82.00
Wagyu Sukiyaki (min. two people) Thinly sliced grade 9+ Wagyu Beef, our selection of vegetables & udon noodles cooked in a hot pot at the table	和牛すきやき	(p/p) \$48.00

[G] Gluten free option available on request

[A] Australian sourced seafood

[I] International sourced seafood

[M] Mixed Australian/International sourced seafood

Toshi's Banquet for 2 People

年さんのバンケット

Miso Soup x 2	味噌汁	\$180.00
Asparagus with Sumiso x 2	酢味噌和え	
Tataki	肉のたたき	
Deluxe Sashimi	デラックス刺身	
King Crab Croquettes	タラバ蟹コロケ	
Tempura Prawn Hand Roll	天麩羅手巻き	
Teriyaki or Shoogayaki	照り焼き又は生姜焼き	
Beef, Pork or Chicken	牛、豚、鳥	
Rice x 2, Pickles	ご飯, 漬け物	
Dessert Platter	デザート	

Wagyu Banquet for 2 People

和牛バンケット

Miso soup x 2	味噌汁	\$230.00
Asparagus with Sumiso x 2	酢味噌和え	
Tataki	肉のたたき	
Sashimi Mix	刺身盛り合わせ	
Sushi Mix	寿司盛り合わせ	
Mixed Tempura	天麩羅	
Wagyu Steak (250g)	和牛ステーキ	
Rice x 2, Pickles	ご飯, 漬け物	
Desert Platter	デザート	

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Sushi & Sashimi

寿司 刺身

Sashimi Mix [A]	刺身盛り合わせ	\$33.00
Deluxe Sashimi [M]	デラックス刺身	\$50.00
Kingfish Sashimi [A]	平政	\$33.00
Ocean Trout Sashimi [A]	オーシャントラウト	\$33.00
Tuna Sashimi [A]	鮪	\$35.00
Sushi & Sashimi Mix [A]	寿司と刺身盛り合	\$41.00
Sushi Mix (6) [A]	寿司盛り合わせ	\$39.00
Deluxe Sushi Mix (9) [M]	デラックス寿司	\$60.00
Vegetarian Sushi	野菜寿司	\$22.00

Nigiri Sushi

にぎり寿司

Egg	玉子	\$3.00
Kingfish [A]	平政	\$6.50
Ocean Trout [A]	オーシャントラウト	\$6.50
Snapper [A]	鯛	\$6.50
Prawn [A]	海老	\$7.00
Tuna [A]	鮪	\$7.50
Ikura Salmon Roe [I]	イクラ	\$7.50
Hokkaido Scallops [I]	ホタテ	\$7.50
Unagi Eel [I]	うなぎ	\$7.50

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Sushi Rolls

巻き寿司

	Hand Roll (2 pce)	Futomaki Roll	
		(4 pce)	(8 pce)
Teriyaki Chicken & Salad Roll 照り焼きチキン巻き	\$15.00	\$10.50	\$20.00
Ocean Trout & Avocado Roll [A] オーシャントラウトとアボカド巻き	\$15.00	\$10.50	\$20.00
Ebi Tama Roll (Prawn, Egg, Avo) [A] えびたま巻き	\$17.00	\$11.00	\$21.00
Tempura Prawn & Avocado Roll [I] 海老天とアボカド巻き	\$17.00	\$11.00	\$21.00
Tuna & Avocado Roll (Raw) [A] 鮪とアボカド巻き	\$16.00	\$10.50	\$20.00
Una Tama Roll (Eel & Egg) [I] うなたま巻き	-	\$11.00	\$21.00

All rolls contain Mayonnaise

Pickled Ginger \$1.50

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[A] Australian sourced seafood

[I] International sourced seafood

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Seafood Dishes

海の幸

Tarabagani Korroke Alaskan King Crab Croquettes (2 pce)	タラバ蟹 コロッケ	\$21.00
Mixed Tempura [G,I] Prawns (2 pce) and assortment of vegetables fried in light tempura batter	天麩羅	\$26.00
Tempura Prawns [6] [G,I] King Prawns fried in light tempura batter	海老天麩羅	\$32.00
Unagi [I] Broiled freshwater Eel with special Unagi sauce	鰻	\$31.00
Teriyaki fish [G,A] Grilled boneless fillet of Ocean Trout with Teriyaki sauce	照り焼き魚	\$40.00
Shoogayaki Fish [G,A] Grilled boneless fillet of Ocean Trout with a sweet ginger sauce	生姜焼き魚	\$40.00
Shioyaki Fish [G,A] Grilled boneless fillet of Ocean Trout with Rock Salt	塩焼き魚	\$40.00

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Meat Dishes

肉

Tebasaki (5) Deep fried chicken wings with special sauce & spices	手羽先	\$18.00
Yakitori (2) [G] Grilled skewered chicken with Teriyaki sauce	焼き鳥	\$18.00
Homemade Spring Rolls (5) Chicken mince and vegetables served with sweet chilli sauce	春巻き	\$16.50
Homemade Gyoza Steam pan-fried pork, chicken mince & vegetable dumplings	餃子	(6) \$18.50 (8) \$24.50
Tataki [G] Cold rare Beef with sweet vinaigrette	肉のたたき	\$18.00
Chicken or Pork [G] Grilled chicken breast, or thinly sliced grilled pork neck with a choice of Teriyaki or sweet ginger sauce	鶏, 豚の照り焼き, 生姜焼き	\$34.00
Beef [G] Thinly sliced grilled Scotch Fillet with a choice of Teriyaki or sweet ginger sauce	牛の照り焼き, 生姜焼き	\$37.00

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Vegetable Dishes

野菜

Goma-Ae [G] Beans in sesame soy dressing	ごま和え	\$7.00
Edamame [G] Warm salted green Soybeans	枝豆	\$6.00
Age-Nasu [G] Deep fried Eggplant with ginger, garlic sauce & a touch of chilli	揚げ茄子	\$17.00
Agedashi-Tofu [G] Deep fried Bean Curd	揚げ出し豆腐	\$11.00
Vegetable Tempura [G] Assortment of vegetables fried in light tempura batter	野菜天麩羅	\$22.00

Salads

サラダ

Kenko Salad [G] Healthy salad with Homemade Dressing	健康サラダ	\$16.00
Kaisou Salad [G] Seaweed salad with a homemade ginger dressing or a Yuzu Citrus & Chilli Dressing	海草サラダ	\$17.00
Chuuka Wakame [G] Flat & Kuki Wakame seaweed, sesame oil	中華わかめ	\$12.00

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Rice Soup Pickles

ご飯味噌汁

Rice Steamed Koshihikari Premium Short Grain	御飯	\$4.00
Miso Soup Soybean paste soup	味噌汁	\$3.80
Mixed Pickles Ginger (sweet pickled ginger) Cucumber (picked cucumber and ginger) Daikon (sweet pickled Japanese radish)	漬け物 甘酢漬け キュウリ漬け 福神漬	\$4.50

Private Functions

Birthdays and other special events also catered for. Tailor made banquets are also available for parties over 8 people. Special banquet menus start at \$70.00 per head. Ask staff and more details.

Fine Print

- 1.5% Credit Card Surcharge Visa / MasterCard
- 1.5% American Express
- 10% Surcharge applies on Sundays & Public Holidays
- No Split Bills
- Corkage \$15.00 per bottle
- Cakeage \$2.50 per person

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Desserts

デザート

The Drunken Affogato	\$20.00
Espresso Coffee with a scoop of Homemade Coffee Ice Cream, Butter Crunch Toffee and Choice of Baileys, Kahlua, Jamesons, Cointreau, Frangelico or Drambuie	
Yuzu Pudding	\$19.00
Homemade Bread & Butter Pudding infused with Yuzu Citrus & a scoop of Vanilla Ice Cream	
Dessert Platter	\$24.00
Trio of Desserts that Change Daily	
Kids Vanilla Ice Cream	\$6.00
Served with Strawberry, Chocolate or Caramel Topping	

T'z Original Ice Creams and Sorbets

Green Tea Cointreau Ice Cream	\$14.00
Served with Kinako Powder, Azuki Beans & Fruit	
Chocolate Baileys Ice Cream	\$14.00
Served with Chocolate Fudge & Fruit	
Frangelico Hazelnut Vanilla Bean Ice Cream	\$14.00
Served with Salted Caramel Sauce	
Seasonal Sorbets (please ask staff for selections)	\$14.00
Served with a Tuille Basket & Fresh Fruit	

Tea & Coffee

お茶 / コーヒー

Japanese Tea (Genmai Cha) Green Tea with Roasted Barley & Rice	玄米茶	\$4.00
Espresso Coffee Rush Roasting Co	コーヒー	\$6.00
Hot Chocolate Served with Marshmallows	ホットチョコ	\$5.00
Liqueur Coffee Irish (Whiskey) Jamaican (Kahlua) Cafe Gelico (Frangelico) Café Baileys (Baileys)	リキュールコーヒー	\$14.00
Chocolate Baileys Hot Chocolate with Baileys & Marshmallows	チョコベイリーズ	\$11.00

Sake

酒

Sake, Japan's famous rice wine is brewed using rice, koji yeast and natural spring water. A big misconception is that sake is always served hot. Our premium sakes are served slightly chilled, unless noted.

There are three levels of premium sake. Each level is rated by how much the outer rice grain is polished before brewing. Higher polished grains equate to a better grade of sake resulting in a more refined and cleaner flavour. In Japan, sake is also graded from sweet [+5] to dry [-5].

Sake Guide

Junmai/Honjozo	30% polished	
Junmai Ginjo	40% polished	
Junmai Dai Ginjo	50%+ polished	

Cold Sake

冷酒

		150ml	300ml
Sen Nen Jyu (+/- 0) 雫雫	千年寿	\$23.00	\$45.00
Hyogo Prefecture			
Full bodied with delicate fruit undertones. (Wagyu)			
Hakutaka (-1) 雫	白鷹	\$23.00	\$45.00
Hyogo Prefecture			
Clean, smooth with gentle sweetness. (Natural Oysters / Sashimi)			
Hakkai San (-5) 雫	八海山	\$23.00	\$45.00
Niigata Prefecture			
A well balanced clean, crisp, smooth and dry finish. (Tempura)			
Sake Tasting Board		\$20.00	
A sample of our three premium cold sakes			

Warm Sake

熱燗

		150ml	300ml
Otoko Yama (-4) 雫	男山	\$16.00	\$28.00
Hokkaido Prefecture			
Versatile, dry, well rounded			
Ichi no Kura (-2) 雫	一ノ蔵	\$19.00	
Miyagi Prefecture			
A smooth well-rounded sake with a clean finish. (Tempura)			
Urakasumi (-1) 雫	浦霞	\$20.00	
Miyagi Prefecture			
A smooth sake with a crisp finish. (Sushi/Sashimi)			

Japanese

	Glass	Bottle
Japanese Plum Wine	\$8.50	
Umeshu Japanese Plum Wine		
Japanese Flavoured Sake (500ml)		\$50.00
Yuzu / Mango / Lychee / White Peach		\$60.00
Matcha Ume Flavoured Sake (500ml)		

Shochu

Shochu is a native Japanese spirit distilled commonly from barley, sweet potatoes, rice, buckwheat, or brown sugar, though it is sometimes produced from other ingredients such as chestnuts, sesame seeds, potatoes or carrots.

Suntory Vodka & Shochu	\$12.00
Choose from Lemon or Peach or Shine Muscat	

Champagne & Sparkling Wine

	Glass	Bottle
Balgownie	\$10.00	\$36.00
Premium Cuvée Brut NV (Yarra Valley, VIC)		
Bright and lifted aroma of citrus and new season apples with hints of guava and passion fruits with the elegant crisp finish.		
Billecart-Salmon		\$115.00
Brut Reserve NV (Champagne, France)		
Blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different vintages. Maturity touched with floral freshness for this cuvee that breathes aroma of fresh fruit and ripe pears.		

White Wine

Glass Bottle

'22 Grace Kayagatake

\$54.00

Koshu Blanc (Yamanashi, Japan)

Subtle citrus flavours of lemon and lime with lemongrass, thyme and A touch of white pepper. Elegant, crisp and delicate. A little like a Loire valley chenin Blanc in character.

'22 Pressing Matter R0

\$12.00

\$44.00

Riesling (Coal River, TAS)

The R0 has intense lime and citrus florals combined with balance, elegant palette.

'23 Jasmeyer 'La Kattobe'

\$64.00

Riesling (Alsace Lorraine, France)

Nose is open on grapefruit notes. Firm and fresh after taste. Dry and well balance.

'25 Babich 'Black label'

\$12.00

\$44.00

Sauvignon Blanc (Marlborough, NZ)

A mix of tropical and passionfruit aromas. Palette is luscious and lively, bursting with passion fruit.

White Wine

	Glass	Bottle
'24 Ross Hill 'Pinnacle' Pinot Gris (Orange, NSW) Juicy, fresh tropical fruits on the nose. Flavours of marzipan and pear tart.	\$12.00	\$44.00
'23 Ross Hill 'Pinnacle' Chardonnay (Orange, NSW) Elevated cool climate fruit on the palate, elegant and powerful. For lovers of Chardonnay.		\$51.00
'24 La Roche Petit Chablis (Chablis, France) Rounded and full of style, light citrus overtones with a mineral backbone and a fresh finish.	\$12.50	\$46.00
'24 La Roche 'St Martin Chablis (Chablis, France) Intensely fresh with fruits and flowers on the nose. Fresh, mineral, harmonious with along and fruity finish.		\$64.00
'23 Chateau Routas Rose Rose (Coteaux Varois en Provence, France) Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and refreshing finish.	\$12.50	\$46.00

Red Wine

	Glass	Bottle
'25 Underground	\$12.00	\$44.00
Pinot Noir (Mornington, VIC)		
Black cherry and plum fruit. Mouthfeel, texture and length very good.		
'22 Dom de la Vougeraie		\$95.00
Pinot Noir (Burgundy, France)		
Blackberry & cherry aromas. Lovely texture & balance with great length.		
'24 Artemis		\$48.00
Pinot Noir (Mittagong, NSW)		
Dark and savoury berries, cherry and toffee apple notes, long finish.		
'23 Delas 'St Esprit'	\$11.00	\$40.00
Grenache, Shiraz, Mourvedre (Cotes Du Rhone, France)		
Grapefruit with sweet raspberry & black cherry, herbs, liquorice & pepper.		
'18 Woodstock 'The OCTOgenarian		\$40.00
Grenache (McLaren Vale, SA)		
Aromatic fruit of blood plums and bright red cherries.		
'21 Fraser Gallop Estate 'Parterre'	\$12.00	\$44.00
Cabernet Sauvignon (Margaret River, WA)		
Mulberry, chocolate orange, plums, violets and a hint of rubbed bay leaf.		
'20 Quarisa Treasures		\$40.00
Cabernet Sauvignon (Coonawarra, SA)		
Ripe black currant, black cherry & spice with a toasty charred oak overlay.		
'24 Turkey Flat 'Butchers Block'	\$11.50	\$42.00
Shiraz (Barossa Valley, SA)		
Fresh and fruit driven wine. Red fruits, capsicum and a hint of sweet spice.		
'22 Singlefile		\$55.00
Shiraz (Frankand River, WA)		
Vibrant Violet, dark fruit and subtle spicy aromas. Medium body, blackberry, pepper and spice with a dry finish.		

Cocktails

Frozen Mango Daiquiri	\$22.00
Frozen mix of mango puree, Malibu, Japanese vodka OR Bacardi rum fresh passion fruit pulp	
Twisted Slipper	\$19.00
Alternative to the original Japanese slipper with Cointreau, Midori and zesty yuzu syrup	
Yuzu Fizz	\$19.00
A refreshing mix of Yuzu sake, shochu, fresh mint and lime topped with ginger beer	
Appletini	\$19.00
A sweet stiff mix of green apple liquor and Japanese vodka	
Lychee & Passion Fruit Martini	\$20.00
A sharp and refreshing blend of lychee liquor, Tanqueray 10 gin and fresh passion fruit	
Espresso Martini	\$19.00
Vanilla Vodka, Frangelico and espresso	
Frozen Strawberry Mojito with Matcha	\$22.00
Strawberry puree, Bacardi rum, mint and lime topped with a splash of Matcha	
Japanese Monk	\$19.00
Super refreshing mix Suntory matcha liquor, umeshu, lime, mint	

Beers/Ciders

Cascade Premium Lite	\$8.00
Eden Brewery Willow XPA	\$11.00
Eden Brewery Ponderosa	\$11.00
Monteith's Crushed Apple Cider	\$11.00

Japanese Beers

Imported & Brewed in Japan

Asahi Super Dry Black	\$14.00
Sapporo Gold Star	\$14.00
Suntory Premium Malts	\$14.00
Yebisu	\$14.00
Yebisu Black	\$14.00
Asahi Super Dry 'Dorakuri' (Mid-strength)	\$12.00
Suntory Zero	\$8.00

Spirits

Haku Vodka, Bacardi White Rum, Bundaberg Rum	\$10.00
Baileys, Cointreau, Frangelico, Roku Gin, Jack Daniels,	\$11.00
Jamesons Irish Whisky, Malibu, Midori	
KI No Bi Kyoto Gin, Grey Goose Vodka, Tanqueray 10 Gin	\$13.50

Whiskey

Chivas Regal (12 Years Old)	\$13.00
Glenfiddich Single Malt (12 Years Old)	\$13.00

Japanese Whiskey

Suntory 'Hibiki' (17 Years Old)	\$95.00
Yamazaki Single Malt (12 Years Old)	\$48.00
The Hakushu Single Malt	\$48.00
Suntory 'The Chita' Single Grain	\$20.00
The Kyoto 'Purple' Malt Whiskey	\$18.00
Suntory 'Toki'	\$10.00

Soft Drinks

Soft Drinks	\$4.00
Coke, Coke Zero, Sprite, Ginger Ale, Lemon Squash, Tonic Water, Soda Water	
Mixers	\$4.20
Lemon Lime & Bitters, Pink Lemonade, Soda Lime Bitters etc.	
Ice Teas	\$4.00
Lemon, Peach	
Juices	\$4.00
Orange, Apple, Pineapple, Apple Blackcurrant	
Mineral Water	(S) \$4.50
Wild One Small (330ml), Wild One Large (700ml)	(L) \$9.00